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REG. 29. *Water-closets and washing facilities.*—A sufficient number of water-closets conveniently located shall be provided for all employees engaged in the preparation or handling of food and drink, and such water-closets shall be kept clean and sanitary and in good repair. A wash room conveniently located shall be provided, furnished with soap, running water, and fresh, clean, individual towels daily. A notice shall be conspicuously posted in water-closet compartment or wash room directing all employees to cleanse their hands before leaving and immediately before commencing work. The use of common towel is prohibited.

REG. 30. *Health of employees.*—No person who has any infectious or venereal disease shall be permitted to prepare or handle food or drink or any utensils used in preparing, manufacturing, or handling same.

REG. 31. *Habits of employees.*—All persons preparing, manufacturing, or handling food or drink shall be cleanly in their habits, and must wash their hands before beginning work and after visiting toilet.

REG. 32. *Clothing of employees.*—All persons preparing, manufacturing, or handling food or drink shall wear clean, washable, outer garments.

REG. 33. *Cleanliness of employees engaged in mixing ingredients.*—All persons immediately before engaging in the mixing of ingredients entering into the composition of food or drink or its subsequent handling shall thoroughly wash their hands and shall thereafter keep them clean during such manufacture and handling.

REG. 34. *Housing of animals prohibited.*—No animals, excepting cats, shall be housed or kept in any room where food or drink is prepared, cooked, mixed, baked, exposed, bottled, packed, handled, stored, manufactured, offered for sale, or sold.

REG. 35. *Construction of apparatus, utensils, etc.*—All apparatus, utensils, and appurtenances thereof used in the preparation, manufacture, or handling of food or drink shall be so constructed and placed that they can be thoroughly cleaned and shall be kept clean and sanitary and in good repair.

REG. 36. *Spitting signs.*—Placards prohibiting spitting on floors shall be conspicuously posted.

REG. 37. *Cuspidors.*—A sufficient number of cuspidors shall be provided and shall be cleansed and disinfected daily.

Frozen Products—Manufacture, Care, and Sale. (Reg. Dept. of Health, Mar. 30, 1915.)

REGULATIONS GOVERNING THE CONDUCT, MAINTENANCE, AND OPERATION OF FROZEN PRODUCT MANUFACTORIES.

REGULATION 1. *Ice cream not to be manufactured in stables or other insanitary places.*—Ice cream, ices, or other frozen products shall not be exposed, packed, handled, stored, manufactured, offered for sale, or sold in any stable, room used for sleeping purposes, or in any room or place which is dark, damp, poorly ventilated, or insanitary.

REG. 2. *Water-closet compartments.*—Every water-closet compartment, except when provided with mechanical means of ventilation, shall have a window at least 1 foot by 3 feet between stop beads opening to the external air, and the entire window shall be made so as to readily open, or an opening connected with the external air measuring at least 144 square inches for each water-closet or urinal, with an increase of 72 square inches for each additional water-closet or urinal. The door or doors of the water-closet compartment shall be self-closing. Where the water-closet is in direct communication with the room

in which ice cream, ices, or other frozen products are exposed, packed, handled, stored, manufactured, offered for sale, or sold, if required by the department of health, a suitable and properly lighted vestibule shall be provided. The door of the vestibule shall be self-closing. All water-closet fixtures, water-closet compartments, and vestibules shall be maintained in a clean and sanitary condition and in good repair.

REG. 3. *Stables*.—Ice cream, ices, or other frozen products shall not be exposed, packed, handled, stored, manufactured, offered for sale, or sold in any room located in a building where horses, cows, or other animals are stabled, except when said room is separated from said stable by impenetrable walls without doors, windows, or other openings.

REG. 4. *Rubbish, useless or offensive material*.—No accumulation of rubbish, useless or offensive material, shall be permitted in any room or place where ice cream, ices, or other frozen products are exposed, packed, handled, stored, manufactured, offered for sale, or sold.

REG. 5. *Lighting*.—All rooms or places in which ice cream, ices, or other frozen products are exposed, packed, handled, stored, manufactured, offered for sale, or sold shall be properly and adequately lighted so that all parts thereof may be readily inspected.

REG. 6. *Screening of doors, windows, and other openings*.—All doors, windows, and other openings shall be properly screened from May 1 to October 31. Screen doors shall be provided with self-closing devices.

REG. 7. *Construction of walls and ceilings*.—Walls and ceilings shall be of a smooth, hard material, and must be kept clean and sanitary and in good repair, and shall be kept well painted with a light-colored waterproof paint.

REG. 8. *Construction of floors*.—Floors shall be of cement, properly graded to sewer-connected drains, and must be kept clean and sanitary and in good repair.

REG. 9. *Vehicles, platforms, and racks*.—All vehicles, platforms, and racks used in the preparation of ices, ice cream, or other frozen products shall be kept clean, sanitary, and in good repair.

REG. 10. *Refrigerators, ice boxes, etc.*—All refrigerators, ice boxes, and appurtenances thereof used for the storage of food and drink shall be kept clean and sanitary and in good repair, and the compartment used for the storage of ice shall be lined with some proper metallic substance so as to be water-tight.

REG. 11. *Drainage of refrigerators, ice boxes, etc.*—Waste water from refrigerators, ice boxes, refrigerated display cases, windows, or counters, vats, or tanks, or other containers used in refrigerating and storing food and drink shall discharge into an open water-supplied, properly trapped, sewer-connected sink.

REG. 12. *Sinks and water supply*.—Suitable sinks, with an adequate supply of running hot and cold water, shall be provided, and wherever required, hose connection shall be installed.

REG. 13. *Appliances for cleansing and sterilizing*.—Suitable means or appliances shall be provided for the proper cleansing and sterilizing of freezing vats or mixing cans or tanks, piping, and all utensils used as containers for ices, ice cream, or other frozen products or their components, and all tools used in the making or direct handling of such products.

REG. 14. *Method of cleansing and sterilizing*.—All freezing vats or mixing cans or tanks, piping, and all utensils used as containers for ices, ice cream, or other frozen products or their components, and all tools used in the making or direct handling of ice cream shall be properly cleansed and sterilized after use, and no such apparatus, utensil, or tool shall under any circumstances be used a second time unless it shall have been, after previous use thereof, so cleansed and sterilized.

REG. 15. *Use of rusted or badly worn utensils prohibited.*—The use of any utensils used in the preparation, service, and sale of food and drink which is badly worn or rusted, corroded, or in such condition that it can not be rendered clean and sanitary by washing is prohibited.

REG. 16. *Coloring matter or preservatives.*—The presence in any part of an establishment of any prohibited coloring matter or preservative shall be deemed prima facie evidence of its use, and the presence of any such material may be sufficient cause for the prosecution of the owners and proprietors of the establishment.

REG. 17. *Raw material.*—All raw material used in the manufacture of ice cream, ices, or other frozen products shall be healthy, fresh, sound, wholesome, and safe for human consumption.

REG. 18. *Storing of foodstuffs to be considered prima facie evidence of their use.*—The presence of any ice cream, ices, or other frozen products in any part of the establishment shall be deemed prima facie evidence of its use for human food.

REG. 19. *Storage of food on floor.*—No food intended for human consumption shall be deposited or allowed to remain within 2 feet of the surface of any sidewalk, street, alley, or public place or the floor of any building where exhibited unless the same shall be contained in boxes or other receptacles so as to be protected from dogs and other animals and their excretions.

REG. 20. *Return of old, soft, or melted ice cream prohibited.*—No old, soft, melted, salted, or broken packages, ices, ice cream, or other frozen products returned to the manufacturer for any cause whatsoever shall, under any circumstances, be melted, refrozen, or again used in the manufacture of any such product.

REG. 21. *Use of lead or other metallic faucet, tank, etc., that may affect liquids.*—No person shall use any tap, faucet, tank, fountain, or vessel, or any pipe or conduit in connection therewith, which shall be composed or made, either wholly or in part, of lead or other metal or metallic substance that is or will be affected by a liquid so that dangerous, unwholesome, and deleterious compounds are formed therein or thereby, or such that soda water, sirups, or other liquids, or any beverage, drink, or flavoring material drawn therefrom, shall be unwholesome, dangerous, or detrimental to health.

REG. 22. *Milk, cream, and condensed milk used in the manufacture of ice cream.*—No milk, cream, or condensed milk, or combination or mixture thereof shall be used in the manufacture or preparation of ices, ice cream, or other frozen products which does not comply with the provisions of the Sanitary Code.

REG. 23. *Filing of milk and cream tags.*—Immediately after contents of containers for milk, cream, condensed milk, or a combination or mixture thereof are emptied the tag thereon shall be removed and kept on file for a period of two months thereafter for the inspection of the department of health.

REG. 24. *Garbage receptacles.*—Suitable water-tight, properly covered, galvanized-iron or other sanitary metal cans for receiving and holding without leakage all garbage and other waste material shall be provided. A tight-fitting cover shall be provided for each can, and the can shall be kept covered. All garbage and other waste material shall be removed from the premises daily and shall not be allowed to become a nuisance.

REG. 25. *Water-closets and washing facilities.*—A sufficient number of water-closets conveniently located shall be provided for all employees engaged in the handling and manufacturing of ice cream, ices, or other frozen products, and such water-closets shall be kept clean and sanitary and in good repair. A wash room conveniently located shall be provided, furnished with soap, running water,

and fresh, clean, individual towels daily. A notice shall be conspicuously posted in water-closet compartment or wash room directing all employees to cleanse their hands before leaving and immediately before commencing work. The use of common towel is prohibited.

REG. 26. *Lockers for employees.*—Sufficient lockers of metallic construction shall be provided on premises for street clothing of employees engaged in the handling and manufacturing of ice cream, ices, or other frozen products; such lockers, however, shall not be located in any room where ice cream, ices, or other frozen products are manufactured or handled.

REG. 27. *Health of employees.*—No person who has any infectious or venereal disease shall be permitted to prepare or handle any ice cream, ices, or other frozen products, or any utensils used in preparing, manufacturing, or handling same.

REG. 28. *Habits of employees.*—All persons preparing, manufacturing, or handling ice cream, ices, or other frozen products shall be cleanly in their habits, and must wash their hands before beginning work and after visiting toilet.

REG. 29. *Clothing of employees.*—All persons preparing, manufacturing, or handling ice cream, ices, or other frozen products shall wear clean, washable outer garments.

REG. 30. *Cleanliness of employees engaged in mixing ingredients.*—All persons immediately before engaging in the mixing of ingredients entering into the composition of frozen products or its subsequent freezing or handling shall thoroughly wash their hands and shall thereafter keep them clean during such manufacture and handling.

REG. 31. *Employees designated to cut and wrap brick ice cream.*—Employees shall not touch the product with their hands at any times: *Provided, however,* Employees especially designated to cut and wrap brick ice cream and to fill fancy molds, which work necessitates some handling of the product, shall be scrupulously clean and wear clean, washable clothing and caps.

REG. 32. *Smoking and use of tobacco prohibited.*—Employees shall not smoke or chew tobacco while at work.

REG. 33. *Spitting signs.*—Placards prohibiting spitting on floors shall be conspicuously posted.

REG. 34. *Cuspidors.*—A sufficient number of cuspidors shall be provided and shall be cleansed and disinfected daily.

REG. 35. *Refrigeration of perishable foodstuffs.*—All ice cream, ices, and other frozen products stored for sale shall be stored and kept refrigerated in a properly constructed refrigerator.

REG. 36. *Housing of animals prohibited.*—No animals, excepting cats, shall be housed or kept in any room where ice cream, ices, or other frozen products are exposed, packed, handled, stored manufactured, offered for sale, or sold.

Bakeries—Construction and Operation. (Reg. Dept. of Health, Mar. 30, 1915.)

REGULATION 1. *Definition of bakery.*—All buildings, rooms, or places used or operated for the purpose of making, preparing, or baking bread, biscuits, pastry, cake, doughnuts, crullers, noodles, macaroni, or spaghetti, to be sold or consumed on or off the premises, except kitchens in hotels, restaurants, boarding houses, or private residences wherein said products are prepared to be used or are used exclusively on the premises, shall for the purpose of these regulations be deemed bakeries.

REG. 2. *Definition of cellar.*—A cellar shall be taken to mean and include every basement or lower story of any building or house of which said basement